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Model BPI200 Issue 1/06

Breville

Pastry Creations

Instructions
Includes Recipes
BPI200

That's the idea™

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Congratulations

on the purchase of your new Breville Pastry Creations™

Breville recommends safety first

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

Important safeguards for your Breville Pastry Creations

- Remove any packaging material and promotional labels before using Pastry Creations for the first time.
- Do not place Pastry Creations near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.
- Do not place Pastry Creations on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not attempt to operate Pastry Creations by any method other than those described in this booklet.
- Always ensure Pastry Creations is turned off at the power outlet and the cord is unplugged before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- When using Pastry Creations, provide adequate air space above and on all sides of the appliance for circulation.
- Do not touch hot surfaces. Remove the pies with a heat-proof plastic spatula or tongs.
- To protect against electric shock do not immerse the appliance, cord or power plug in water or any other liquid.
- Keep the appliance clean. Follow the cleaning instructions (Page 9).

Important safeguards for all electrical appliances

- Unwind the cord fully before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville service centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Know your Breville Pastry Creations

Ready to bake light
indicates when the appliance has reached the correct temperature and is ready to use

Power 'On' light
indicates when the appliance is switched on

2 extra deep pie dishes
hold a minimum 1/3 cup measure of filling each

Pastry Cutter
for perfectly round and even pie bases and lids

Cool touch handle
with locking latch holds the appliance closed for perfectly sealed pies

Cord wrap
for easy storage

Easy clean non-stick plates
with crimper seal ensures pie edges are completely sealed

Sturdy non-skid feet

Operating your Breville Pastry Creations

Before first use

- Remove any packaging material and promotional labels. Wipe the cooking plates with a soft damp cloth and dry thoroughly.
- Season the cooking plates (lid and base) with a little vegetable oil and rub off the excess with absorbent paper. Do not use spray on non-stick coatings as this will effect the performance of the non-stick surface on the cooking plates. After this initial seasoning, there is no need to season the plates after each use as the pastry leaves the plates slightly seasoned.
- When using the Breville Pastry Creations for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.

The pastry cutter provided cuts the pastry tops and bases for your pies and is designed to perfectly fit the Pastry Creations pie dishes. The smaller cutter is for the pie top (See Fig. 1) and the large cutter is for the pie base (See Fig. 2).

Note

If using pre-purchased frozen pastry sheets, remove from the freezer in sufficient time for thawing. One standard 25cm square pastry sheet is sufficient for two pies. Prepare fillings in advance.

Note

Pastry Creations is designed for making two pies at a time. Uneven cooking or burning may occur if only one pie is made.

Note

Fig 1

Fig 2

1. Insert the plug into a 230/240v power outlet. Close the lid and switch the power on at the power outlet. The red power ‘ON’ light will illuminate and remain illuminated until the appliance is switched off at the power outlet.
2. Allow the appliance to preheat for approximately 8 to 10 minutes. When the green ‘Ready’ light illuminates, Pastry Creations is ready to use.

When baking the first two pies, it is recommended to allow Pastry Creations to preheat for two cycles to achieve the optimum baking temperature. To preheat the Pastry Creations for two cycles, allow the green ‘Ready’ light to illuminate then go out, then illuminate again. Pastry Creations is ready to use when the green ‘Ready’ light illuminates for the second time.

Note

3. Cut 2 pastry tops and 2 bases by positioning the cutter over a flat sheet of pastry and press down firmly into the pastry. Do not twist. Ensure the cut is smooth around the edges (see Fig.3).
4. Place the pastry base into the centre of the pie dish and gently press to mould to the shape of the dish, ensuring the edges of the pastry overlap the crimping area of the pie dish.
5. Spoon pre-cooked and cooled filling into the pastry base. It is recommended that a ⅓ cup of filling be used unless specified in the recipe. Do not overfill the pastry bases.

Do not use liquid ingredients only (such as sauces, gravies and custard) or in large amounts as the pie fillings, as they will overflow and make the pastry soggy. Always combine with solid ingredients.

Note

Fig 3

6. Place the pastry tops over the filling, ensuring the edges of the pastry top are positioned evenly over the pastry base edge.
7. Close the lid, ensuring the locking latch clicks into position. The lid must be closed at all times when baking. It is advised that the pies are checked regularly until desired shade of golden brown.
8. Different pastries require varied cooking times. For thin pastries, such as puff pastry, allow pies to cook for 6-8 minutes or until desired shade of golden brown. For thicker pastries, such as shortcrust pastry, allow pies to cook for 8 minutes plus or until desired shade of golden brown. Remove the pies with a heat-proof spatula or tongs.

Do not use metal utensils as these may scratch the non-stick finish of the cooking plates.

Note

Pie bases can be made with shortcrust pastry and pie tops made with shortcrust, puff or butter puff pastry.

Note

Before baking the next two pies, it is recommended to close the lid and to allow Pastry Creations to preheat for a few minutes to achieve the optimum baking temperature. When the green 'Ready' light illuminates, Pastry Creations is ready to use.

Note

Care, cleaning and storage

Before cleaning, turn the power off at the power outlet and then remove the plug. Allow Pastry Creations to cool slightly. The appliance is easier to clean when slightly warm.

Always clean your Pastry Creations after each use to prevent a build up of baked-on foods.

To clean the cooking plates

Wipe cooking plates with a soft damp cloth. Dry thoroughly.

If baked-on food is difficult to remove, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth.

If food residue builds up, spray with a little lemon juice and wipe clean. Do not use abrasives or metal scourers as they will scratch the non-stick surface of the cooking plates.

To clean the exterior

Wipe with a soft damp cloth and dry thoroughly with a soft dry cloth.

Do not use metal utensils as these may scratch the non-stick finish of the cooking plates.

Note

Storage

Before storage, turn the power off at the power outlet and then remove the plug. Ensure the appliance is completely cooled, clean and dry. Wrap cord around the cord storage. Store the appliance upright on the bench or in a convenient cupboard.
Do not place anything on top of the appliance during storage.

Hints for best results

Pastry

- A wide selection of ready rolled pastry, such as short crust, puff, butter puff and wholemeal, is available in your supermarket freezer. These pastries give great results and are handy to keep in your freezer. Allow sufficient time to defrost pastry before use. Filo pastry can be used for some pies. Use Filo pastry from the chilled refrigerator section of the supermarket. Frozen filo pastry can be brittle and difficult to shape.
- Pastry sheets should be kept chilled in between each use. Soft pastry sheets are difficult to handle and to cut clean shapes.
- For a lighter and more buttery taste, use puff pastry or butter puff pastry for the pastry top with shortcrust pastry for the pastry base. This combination is ideal for dessert pies. Some pies, such as tarts and quiches, are made with a pastry base only.
- Make garnishes and decorations with the left over pastry. Place onto the pastry top before closing the lid of the appliance.
- Unused pastry sheets can be refrozen. Place into a large freezer bag and seal before placing back into the freezer.

Bread

- Pastry Creations can also prepare economical pies from bread. Most types of large-size sandwich bread can be used: white, wholemeal, wholegrain, raisin loaf. It is not recommended to use thick or toast slices as they will prevent the lid from closing correctly. Heavy grained breads are not recommended as they may scratch the cooking plates and are not sufficiently pliable for shaping into the pie dishes. When using raisin bread, brioche or other sweet breads that are higher in sugar, remember that they may brown quickly.
- To cut 2 bread tops and 2 bread bases, use 4 slices of large-size sandwich bread. Position the cutter over each slice and cut by pressing down into the bread. Do not twist. Ensure the cut is smooth around the edges.
- For best results we recommend to butter the outside of the bread, that is, place the buttered sides against the cooking plates. Place filling between the unbuttered sides of bread. If you are on a low fat diet or kilojoule counting, the outside of the bread may be left unbuttered. Season the plates occasionally to prevent sticking and to make cleaning easier.

Fillings

- Fillings should be cooked and cooled before adding to the pie base. The cooking time for the pies is not sufficient to cook raw meat fillings or soften fresh fruit or vegetable fillings.
- Try to use canned or pre-cooked fruit, as fresh fruit may lose juice when heated.
- If using a filling higher in liquid content, restrict filling to ⅓ cup measure of the mixture.
- Pies with insufficient filling will not form a good shape and brown on top.
- Excess prepared fillings may be stored in a covered container in the refrigerator for up to 2 days.
- Be careful when biting into hot pies and especially hot pies containing fillings such as cheese, tomato or jam as these retain heat and may burn your mouth if eaten too quickly.

Reheating

- Keep pies hot after baking by placing onto a rack inserted into an oven-proof dish. Place into a slow oven preheated to 100-120ºC for up to 20 minutes. Pies will begin to dry out if kept for longer in the oven.
- If pies are not being served immediately, place onto a cooling rack or onto a paper napkin to absorb condensation.
- Pies should be cooled and kept in an air-tight container in the refrigerator if not required immediately after baking. Reheat in a preheated hot oven 220-230ºC for 10 minutes or until heated through.
- Do not reheat pies in a microwave oven as the pastry will soften.

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Recipes

Pastry Creations savoury recipes

Quick meat pies

100g minced steak
⅓ cup finely chopped onion
1 tablespoon finely chopped parsley
¼ cup tomato sauce
½ cup water
¼ teaspoon mixed herbs
Salt and pepper, to taste
2 teaspoons cornflour
2 teaspoons water

1. Combine mince and onion in a saucepan. Cook over moderate heat for 4 minutes, add sauce, water, herbs and season with salt and pepper.
2. Blend cornflour with water, add to meat mixture and stir until mixture boils and thickens. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup of meat mixture per pie.
5. Close lid and cook for 8 minutes or until golden brown.

Pie bases can be made with Shortcrust Pastry and pie tops made with Shortcrust, Puff or Butter Puff pastry. Recipes will state if a particular pastry is required.

Note

Thai mince pies

100g minced steak
1 tablespoon red curry paste
2cm piece fresh ginger, peeled and grated
⅓ cup finely chopped onion
¼ cup coconut cream

1. Combine mince, curry paste, ginger and onion in a saucepan. Cook over moderate heat for 5 minutes. Add coconut cream, stir well. Allow to cool.
2. Preheat Pastry Creations until the 'Ready' light illuminates.
3. Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
4. Close lid and cook for 8 minutes or until golden brown.

Italian style pies

100g minced steak
⅓ cup finely chopped onion
½ cup Italian style tomato sauce
1 tablespoon finely chopped basil
Salt and pepper, to taste

1. Combine mince, onion, Italian sauce and basil in a saucepan. Cook over moderate heat for 5-6 minutes and season with salt and pepper. Allow to cool.
2. Preheat Pastry Creations until the 'Ready' light illuminates.
3. Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
4. Close lid and cook for 8 minutes or until golden brown.

Pastry Creations savoury recipes

Curry mince and potato pies

80g minced steak
⅓ cup small diced potato pieces
⅓ cup finely chopped onion
1 teaspoon curry powder
½ cup water
2 teaspoons cornflour
2 teaspoons water
Salt, to taste

1. Combine mince, potato, onion, curry powder and water in a saucepan. Cook over moderate heat for 6-8 minutes or until potato is soft.
2. Blend cornflour with water. Add to meat mixture and stir until mixture boils and thickens. Season to taste. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
4. Close lid and cook for 8 minutes or until golden brown.

Chicken and leek pies

3 tablespoons melted butter
½ cup thinly sliced leek
2 tablespoons finely chopped parsley
1 cup cooked shredded chicken
½ cup chicken stock
2 teaspoons cornflour
2 teaspoons water
Salt and pepper, to taste
3 sheets Filo pastry

1. Heat ½ tablespoon butter in saucepan and lightly saute leek for 2 minutes. Add parsley, chicken and stock and bring to the boil.
2. Blend cornflour with water, add to chicken mixture and stir until mixture boils and thickens. Season with salt and pepper. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases by placing 1 sheet of filo pastry onto work surface. Use remaining melted butter to lightly brush each sheet of filo, brush the first sheet then top with second sheet, brush again with butter and repeat with the last sheet.
5. Fold pastry one short edge to other short edge and use large base pie cutter as guide to cut out 2 pastry bases with a knife. Place pastry bases into pie maker and fill with ⅓ cup of chicken mixture.
6. Close lid and cook for 6-8 minutes or until golden brown.

Pie bases can be made with Shortcrust Pastry and pie tops made with Shortcrust, Puff or Butter Puff pastry. Recipes will state if a particular pastry is required.

Note

Pastry Creations savoury recipes

Pesto chicken pies

20g English spinach
¾ cup cooked shredded chicken
1 tablespoon pesto sauce
½ cup chicken stock
2½ teaspoons cornflour
2 teaspoons water
Salt and pepper, to taste

1. Heat ½ tablespoon butter in saucepan and lightly saute leek for 2 minutes. Add parsley, chicken and stock and bring to the boil.
2. Blend cornflour with water, add to chicken mixture and stir until mixture boils and thickens. Season with salt and pepper. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ½ cup mixture per pie.
5. Close lid and cook for 8 minutes or until golden brown.

Lemon tuna and corn pies

1 x 100g can tuna in lemon and cracked pepper
1 x 130g can sweet corn, drained
2 teaspoons finely chopped fresh basil

1. Combine tuna, corn and basil in a bowl and stir until well combined.
2. Preheat Pastry Creations until the 'Ready' light illuminates.
3. Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
4. Close lid and cook for 8 minutes or until golden brown.

Salmon and carrot pies

1 teaspoon butter
2 tablespoons finely chopped green onions
1 x 105g can salmon, drained
⅓ cup finely grated carrot
⅓ cup milk
2 teaspoons cornflour
2 teaspoons water
Salt and pepper, to taste

1. Heat butter in saucepan and lightly saute green onions for 2 minutes. Add salmon, carrot and milk. Cook over moderate heat for 4 minutes.
2. Blend cornflour with water, add to salmon mixture and stir until mixture boils and thickens. Season with salt and pepper if desired. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
5. Close lid and cook for 8 minutes or until golden brown.

Pastry Creations savoury recipes

Spinach and fetta pies

100g English spinach
1 teaspoon butter
⅓ cup finely chopped onion
60g Fetta cheese, crumbled
1 tablespoon pine nuts
Cracked black pepper
3 sheets Filo pastry
2½ tablespoons butter, melted

1. Blanch spinach, drain in sieve, push out excess moisture and finely chop.
2. Heat 1 teaspoon butter in a saucepan and lightly saute onion for 4 minutes. Remove from heat and add spinach, cheese, and pine nuts. Season with pepper, if desired. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases by placing 1 sheet of filo pastry onto work surface. Use melted butter to lightly brush each sheet of filo, brush the first sheet then top with second sheet, brush again with butter and repeat with last sheet.
5. Fold pastry one short edge to other short edge and use large base pie cutter as guide to cut out 2 pastry bases with a knife. Place pastry bases into pie maker and fill with ⅓ cup of spinach mixture.
6. Close lid and cook for 6-8 minutes or until pastry is golden.

Parmesan vegetable pies

½ cup water
50g (⅓ cup) diced potato
50g (⅓ cup) diced pumpkin
30g small broccoli florets
2 teaspoons cornflour
2 teaspoons water, extra
Salt and pepper, to taste
¼ cup grated Parmesan cheese

1. Combine water, potato and pumpkin in a saucepan. Cook over moderate heat for 4 minutes, add broccoli and cook until tender, approximately 2 minutes.
2. Blend cornflour with water, add to vegetables and stir until mixture boils and thickens. Season with salt and pepper, if desired. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup of mixture per pie and sprinkle with Parmesan cheese before placing pastry tops into position.
5. Cook for 8 minutes or until golden brown.

Pastry Creations savoury recipes

Italian vegetable pies

2 teaspoons olive oil
¼ cup chopped leek
1/3 cup vegetable stock
50g (¼ cup) char grilled eggplant, chopped
50g (¼ cup) roasted capsicum, chopped
1 tablespoon tomato paste
1 tablespoon chopped black olives
2 teaspoons finely chopped basil
1 teaspoon cornflour
1 teaspoon water
Salt and pepper, to taste

1. Heat oil in saucepan and lightly saute leek for 2 minutes. Add stock, eggplant, capsicum, tomato paste, olives and basil. Stir and cook for 2 minutes.
2. Blend cornflour with water, add to vegetables and stir until mixture boils and thickens. Season with salt and pepper, if desired. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup of mixture per pie.
5. Cook for 8 minutes or until golden brown.

Bacon and mushroom pies

2 bacon rashers (1/4 cup), rind removed and finely chopped
⅓ cup chopped onion
¼ cup chicken stock
80g button mushrooms, chopped
1 tablespoon chopped parsley
1 teaspoon grain mustard
2 teaspoons cornflour
2 teaspoons water
Salt and pepper, to taste

1. Combine bacon and onion in a saucepan and cook for 2 minutes, add stock, mushrooms, parsley and mustard.
2. Blend cornflour with water, add to mushroom mixture and stir until mixture boils and thickens. Season with salt and pepper, if desired. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup of mixture per pie.
5. Cook for 8 minutes or until golden brown.

Pastry Creations savoury recipes

Sweet potato and herb quiche

1 teaspoon butter
⅓ cup chopped leek
100g (½ cup) diced sweet potato
2 x 60g eggs lightly beaten
¼ cup cream
2 tablespoons finely chopped herbs (parsley, basil)
Salt and pepper, to taste

1. Heat butter in saucepan, and lightly saute leek for 2 minutes, remove from heat. Combine in a bowl leek, sweet potato, eggs, cream and herbs. Season with salt and pepper.
2. Preheat Pastry Creations until the 'Ready' light illuminates.
3. Prepare pastry bases only. Use ⅓ cup of mixture per pie.
4. Cook for 10-12 minutes or until quiches are cooked and pastry is golden brown.

Pastry Creations sweet recipes

Pear and lime pies

1 x 425g can pears in natural juice, drained, reserve juice
¼ cup reserved pear juice
¼ cup fresh lime juice
1 tablespoon sugar
2 teaspoons cornflour
2 teaspoons water

1. Chop pears into small pieces. Combine in a saucepan with pear juice, lime juice and sugar.
2. Blend cornflour with water, add to pears and stir until mixture boils and thickens. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4 Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
5. Cook for 8 minutes or until golden brown.

Apricot and coconut pies

1 x 425g can apricot halves in natural juice, drained, reserve juice
⅓ cup reserved apricot juice
2 tablespoons toasted coconut
1 tablespoon maple syrup
2 teaspoons glace ginger
2 teaspoons cornflour
2 teaspoons water

1. Chop apricots into small pieces. Combine in a saucepan with apricot juice, coconut, maple syrup and ginger.
2. Blend cornflour with water, add to apricots and stir until mixture boils and thickens. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ of mixture per pie.
5. Cook for 8 minutes or until golden brown.

Quick Christmas fruit pies

⅔ cup mixed dried fruit
¼ cup orange juice
2 tablespoons brown sugar
1 tablespoon butter
½ teaspoon ground mixed spice
2 teaspoons brandy
2 teaspoons cornflour
2 teaspoons water

1. Combine fruit, juice, sugar, butter, mixed spice and brandy in a saucepan. Cook over moderate heat for 2 minutes.
2. Blend cornflour with water, add to fruit and stir until mixture boils and thickens. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup of mixture per pie.
5. Cook for 8 minutes or until golden brown.

Blackberry pies

1 x 425g can blackberries, drained, reserve juice
⅓ cup reserved blackberry juice
2 teaspoons cornflour
2 teaspoons water
2 teaspoons finely chopped mint

1. Heat juice in a saucepan, blend cornflour with water, add to juice and stir until mixture boils and thickens. Remove from heat and add blackberries and mint, stir gently to combine. Allow to cool.
2. Preheat Pastry Creations until the 'Ready' light illuminates.
3. Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
4. Cook for 8 minutes or until golden brown.

Pastry Creations sweet recipes

Orange custard tarts

2 tablespoons custard powder
1 tablespoon sugar
1 cup (250ml) milk
1 teaspoon grated orange rind

1. Place custard powder and sugar in a saucepan. Blend with sufficient milk to make a smooth paste. Gradually stir in remaining milk.
2. Slowly bring to the boil, stirring continuously. Reduce heat and simmer for 2 minutes, stir in orange rind. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases only. Use ⅓ cup custard per pie.
5. Cook for 6-8 minutes or until golden brown.

Plum and ginger pies

1 x 200g can plums, drained, juice reserved
¼ cup reserved juice
2 teaspoons finely chopped glace ginger
2 teaspoons cornflour
2 teaspoons water

1. Combine plums, juice and ginger in a saucepan. Cook over moderate heat for 2 minutes.
2. Blend cornflour with water, add to plums and stir until mixture boils and thickens. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
5. Cook for 8 minutes or until golden brown.

Apple pies

2 x 140g apple snack packs
¼ cup sugar (optional)
2 tablespoons lemon juice
½ teaspoon grated lemon rind
2 teaspoons cornflour
2 teaspoons water

1. Combine apple, sugar, lemon juice and rind in a saucepan. Cook over moderate heat for 2 minutes.
2. Blend cornflour with water, add to apple and stir until mixture boils and thickens. Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
5. Cook for 8 minutes or until golden brown.

Raspberry pies

1 cup fresh or frozen raspberries
1 tablespoon honey
1 tablespoon orange juice
2 teaspoons finely chopped mint
2 teaspoons cornflour
2 teaspoons water

1. Combine raspberries, honey, juice and mint in a saucepan. Cook over moderate heat for 2 minutes.
2. Blend cornflour with water, add to berries and stir gently until mixture boils and thickens.Allow to cool.
3. Preheat Pastry Creations until the 'Ready' light illuminates.
4. Prepare pastry bases and tops. Use ⅓ cup mixture per pie.
5. Cook for 8 minutes or until golden brown.

Notes

Notes